

# TASTING MENU

BYRBRYD	Cured Trout and Wasabi Hafod Cheddar and Allium	
BARA	Welsh Grain Bread and Cultured Butters	
O'R TIR	Heritage Tomatoes	
CAWS GAFR	Pant-ys-Gawn	
O'R MÔR	Native Lobster	
O'R BRYNIAU	Mountain Hogget	
CAWS	Five Welsh Cheeses	<i>£16 supplement</i>
MÊL O ERYRI	Snowdonia Honey	
PWDIN	70% Dark Chocolate and Buttermilk	
DANTEITHION	Hot Drinks and Petit Fours	<i>£6pp supplement</i>

Tasting Menu - £98

Wine Flight - £55

Please note, we cannot guarantee the absence of trace amounts of any allergens within our menu.

Game meat may contain shot. Please, speak to a member of staff if you have any questions.

A discretionary service charge of 10% will be added to your bill.

# A LA CARTE MENU

I DDECHRAU TO START	Native Lobster <i>spring peas · radish · jalapeño</i>
	Isle of Wight Tomatoes <i>red pepper · lovage · smoked oil</i>
	Barbecued Bass <i>gem lettuce · seaweed · ginger and coconut broth</i>
	Whipped Pant-ys-Gawn <i>rocket pesto · beetroot · fennel crackers</i>
PRIF GWRS MAIN COURSE	Welsh Mountain Hogget <i>braised belly · Wye Valley asparagus · wild garlic</i>
	Butter Poached Pollock <i>fennel · confit potato · verjus</i>
	Stuffed Caldicot Chicken <i>smoked bacon · morel mushroom · rainbow chard</i>
	Flowering Courgette <i>parmesan · black garlic · basil</i>

Three Courses - £84

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# A LA CARTE MENU

PWDIN	Lemon Curd	
DESSERTS	<i>tarragon · wildflower meringue · yuzu</i>	
	Blas-y-Tir Burnt Cream	
	<i>Wye Valley rhubarb · vanilla · sorrel</i>	
	Dark Chocolate Mousse	
	<i>miso caramel · buttermilk · lime</i>	
CAWS	Pecan and Maple Tart	
CHEESE	<i>Perl Las · celery · apple</i>	
£7 supplement	Welsh Cheese Selection	
£16 extra course	<i>Hafod Cheddar · Gorwydd Caerphilly · Dreivi Sant · Brightwell Ash · Perl Las · quince jelly · chutney · fruit bread · crackers</i>	
COCKTAILS	Espresso Martini	£17
	<i>Brecon Five Vodka · Derw coffee liqueur espresso</i>	
		£17
	Welsh Old Fashioned	
	<i>Penderyn Madeira finish · honey · bitters · cherry</i>	
SWEET WINE	Fairview La Beryl Blanc · Paarl · South Africa · 2022	£9
70ml	10y Tawny Port · Doña Antonia · Ferreira · Portugal	£11
	Dobogó · Mylitta · Tokaji Late Harvest · Hungary	£13
	Château Delmond · Sauternes · France · 2022	£15
	20y Tawny Port · Doña Antonia · Ferreira · Portugal	£18

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# DIGESTIFS

HOOGLY TEA SELECTION WITH PETIT FOURS	English Breakfast · Darjeeling Afternoon	£7
	Decaf English Breakfast · Green Tea	
HERBAL INFUSIONS WITH PETIT FOURS	Lemon and Ginger · Chill out Mint	£7
	Classic Rooibos · Cosy Chamomile	
	Berrylicious	
WHISKY	Penderyn Madeira Finish	£9
	<i>Wales · rich · smooth · fruity</i>	
	The Hearach	£11
	<i>Harris and Lewis · light · honeyed · coastal</i>	
	Raasay Dun Cana	£16
	<i>Isle of Raasay · rich · spicy · smoky</i>	
BRANDY	Armagnac · Château Pellehaut VS	£9
	Armagnac · Château Pellehaut XO	£13
	Calvados · Dupont Pays D’Auge VSOP	£9
	Cognac · Hennessy VSOP	£11
	Cognac · Delamain XO	£18

Please ask a member of a team for full list of spirits and liquors

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